

What is claimed is:

1. Fermented wine made from fruit of deciduous shrub or latifoliate shrub in the family *Araliaelata* as main material.

2. The fermented wine according to claim 1, in which the extract of *Rosa davurica* and/or *Rhynchosia nolubilis* is added before fermentation.

3. A process for producing the fermented wine of claim 1, which comprises (A) step for preparation of fermented solution, in which 1 ~ 20 L of pure water is added to 1 kg of crude fruit of deciduous shrub or latifoliate shrub in the family *Araliaelata* and adjusted to 10 ~ 35° Brix by dissolving sugar; (B) step for fermentation, in which yeast is inoculated into said fermented solution and fermented at the range of 20 ~ 30°C; and (C) step for stopping the fermentation, in which said fermented solution is treated to stop the reaction.

4. The process for producing the fermented wine of claim 1, which comprises additionally (D) step for filtration, in which the fermented solution is filtrated after stopping the fermentation; and (E) step for maturation of the fermented solution filtrated

above.

5. The process for producing the fermented wine of claim 1 according to claim 3 or claim 4, in which the
5 fermented solution is at the range of 20 ~ 30° Brix in said (A) step for preparation of fermented solution and is treated to stop the fermentation when the alcohol concentration of fermented solution reaches 5 ~ 20% in said (C) step for stopping the fermentation.

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6. The process for producing the fermented wine of claim 1 according to claim 3 or claim 4, in which said crude fruit is used as it is, reduced to powder before use, used only in the flesh after removing the core of
15 fruit and squeezed to utilize juice only.

7. The process for producing the fermented wine of claim 1 according to claim 3 or claim 4, in which said shrub in the family *Araliaelata* is *Acanthopanax*
20 *sessiliflorus* or *Acanthopanax senticosus* (or *Eleutherococcus senticosus*).

8. The process for producing the fermented wine of claim 1 according to claim 3 or claim 4, in which the
25 water extract of *Rosa davurica* and the water extract of are added and preferably the water extract can be added in 0.05 ~ 0.25 kg of *Rosa davurica* and 0.05 ~ 0.25 kg

of *Rhynchosia nolubilis* per 1 kg of dry weight of said crude fruit in said (A) step for preparation of fermented solution.

5 **9.** A process for preparing the fermented wine of claim 1, which comprises (A) step for drying fruit, in which crude fruit of deciduous shrub or latifoliate shrub in the family *Araliaelata* is dried; (B) step for preparation of fermented solution, in which 2 ~ 30 L of
10 pure water is added to 1 kg of dry fruit and adjusted to 10 ~ 35° Brix by dissolving sugar; (C) step for fermentation, in which yeast is inoculated into said fermented solution and fermented at the range of 15 ~ 30°C; and (D) step for stopping the fermentation, in
15 which said fermented solution is treated to stop the reaction.

10. The process for preparing the fermented wine of claim 1 according to claim 9, which comprises
20 additionally (E) step for filtration, in which the fermented solution is filtrated after stopping the fermentation; and (F) step for maturation of fermented solution filtrated above.

25 **11.** The process for preparing the fermented wine of claim 1 according to claim 9 or claim 10, in which the fermented solution is at the range of 20 ~ 30° Brix in

said (A) step for preparation of fermented solution and the fermented solution is treated to stop the reaction when the alcohol concentration of fermented solution reaches 5 ~ 20% in said (C) step for stopping the
5 fermentation.

12. The process for preparing the fermented wine of claim 3 or claim 4, in which said crude fruit is used as it is, reduced to powder, used only in the flesh
10 after removing the core of fruit, squeezed to utilize only juice.

13. The process for preparing the fermented wine of claim 1 according to claim 9 or claim 10, in which said
15 shrub in the family *Araliaelata* is *Acanthopanax sessiliflorus* or *Acanthopanax senticosus* (or *Eleutherococcus senticosus*).

14. The process for preparing the fermented wine of claim 1 according to claim 9 or claim 10, in which the
20 water extract of *Rosa davurica* and the water extract of are added and preferably the water extract can be added in 0.05 ~ 0.25 kg of *Rosa davurica* and 0.05 ~ 0.25 kg of *Rhynchosia nolubilis* per 1 kg of dry weight of said
25 crude fruit in said (A) step for preparation of fermented solution.